



ampelos cellars

2016 santa ynez valley rose of syrah

harvest

- our goal with the rose is to harvest the grapes when they have fresh and bright aromas and flavors and retain these during the fermentation. we therefore pick the syrah and grenache grapes 3-4 weeks earlier than we would have done if the goal was to make a red wine. the grapes we used for this vintage are predominately estate fruit – we harvested our own riesling for the first time!
- the 2016 harvest was a bit early and the yields were above average. the first grapes harvested for the rose were riesling from our own vineyard – the new block 14 planted in 2013. on September 8 we picked a good amount of grapes - plenty for the rose. a painful thing to pick from the steep slopes and narrow rows...but great flavors!
- on september 26 it was time for the syrah to come in – first from the now organic coquelicot vineyard in solvang and the next day from our block 7. finally on the 28th we picked estate grenache
- now all the building blocks were in place!

wine making style

- our overall rose style is to keep the fresh and balanced flavors of the syrah grapes alive and allow for the natural aromas and flavors to come forward.
- a third of each of the syrah as well as the grenache batches were de-stemmed, crushed and cold soaked for 5 days to extract the beautiful glowing pink color and contribute with a deep red-wine alike mouth feel with light tannins and structure. the other two thirds were gently pressed within hours of harvest. the small riesling batches were also pressed – now we had 10 different components in stainless tanks and barrels!
- from 2011 we have not been using commercial yeast for fermentation – but rather let mother natures wild yeast do the job. as the different components arrived we watched them start fermenting and enjoyed the flavors develop during a long, cold and slow fermentation – average fermentation time was around 30 days
- none of the batches were in contact with oak and they did not go through the second (malolactic) fermentation. before bottling we did the blending of the components, fined and filtered them
- to reduce our energy use we have replaced the electricity hungry, traditional cold stabilization with a product based on manoproteins – the results are amazing and we feel even more “green” by doing so

character

- color is bright pink/salmon – looks like it will glow in the dark
- nose are hints of fresh strawberries, with watermelon, pomegranate, jollyrancher and pink lady apples
- minerality is crisp and slate-like
- palate of white lilies, bright red fruit and herbs – nice tropical lift from the riesling
- finish is long & filled with the aforementioned fruits. nose of straw- and raspberries, with watermelon and pomegranate

appellation	santa ynez valley
varietals	80% syrah, 15% grenache and 5% riesling
vineyard sources	ampelos and coquelicot
alcohol	13.9%
pH/Acid	3.47/5.6g at bottling